

## **November 2015**

National Native American Heritage Month

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday		
1	2	3	4	5	6	7		
Daylight Savings Time ends								
8	9	10	11	12	13	14		
			Veterans Day		Indian Pudding Month			
15	16	17	18	19	20	21		
22	23	24	25	26	27	28		
				Thanksgiving Day	Maize Day			
29	30				·			
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PUMPKIN

Burgoo is made precisely in the same manner as mush, but with oatmeal instead of Indian.



A BAKED INDIAN PUDDING.—Cut up a quarter of a pound of butter in a pint of molasses, and warm them together till the butter is melted. Boil a quart of milk; and while scalding hot, pour it slowly over a pint of sifted Indian meal, and stir in the molasses and butter. Cover it, and let it steep for an hour. Then take off the cover, and set the mixture to cool. When it is cold, beat six eggs, and stir them gradually into it; add a table-spoonful of mixed cinnamon and nutmeg; and the grated peel of a lemon. Stir the whole very hard; put it into a buttered dish, and bake it two hours. Serve it up hot, and eat it with wine sauce, or with butter and molasses.

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